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February 23, 2004

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Mail Stop Non-Fee Amendment

Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

Re: U.S. Non-Provisional Utility Patent Application
Appl. No. *To be assigned*; Filed: December 31, 2003
For: **Low-Gluten Wafer And Method of Making Same**
Inventors: HESCHMEYER, *et al.*
Our Ref: 08116.0023.NPUS00

Sir:

The following documents are forwarded herewith for appropriate action by the U.S. Patent and Trademark Office:

1. Preliminary Amendment (4 pages); and
2. Return postcard.

It is respectfully requested that the attached postcard be stamped with the filing date of these documents and returned to our courier.

The U.S. Patent and Trademark Office is hereby authorized to charge any fee deficiency, or credit any overpayment, to our Deposit Account No. 08-3038, referencing the above docket number. *A duplicate copy of this letter is enclosed.*

Respectfully submitted,

Anthony L. Meola (Reg. No. 44,936) (Reg. No. 45,429) for

Enclosures

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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

re application of:

HESCHMEYER, *et al.*

Appl. No. *To be assigned*

Filed: December 31, 2003

For: **Low-Gluten Wafer and Method of Making Same**

Art Unit: *To be assigned*

Examiner: *To be assigned*

Atty. Docket: 08116.0023.NPUS00

Preliminary Amendment

Mail Stop Non-Fee Amendment
Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

Sir:

Kindly enter the following amendment:

In the claims:

Claim 1. (currently amended):

A low-gluten wafer comprising:

about one part wheat starch,

about one part pre-gelatinized wheat starch, where the wheat starch and the pre-gelatinized wheat starch are combined to form a first substantially homogeneous mixture, and

about two parts water, where the water has a temperature of between about 100 degrees Fahrenheit and about 150 degrees Fahrenheit, said water added to said first substantially homogeneous mixture to create a substantially homogenous pre-cooked mixture, where between about 1/20th of a teaspoon to about 1/2 of the pre-cooked mixture ~~are~~ is heated ~~to~~ in a cooking environment having a temperature between about 250 degrees Fahrenheit to about 400 degrees Fahrenheit for between about 5 minutes to about 10 minutes.

Claim 2. (original):

The low-gluten wafer according to claim 1 wherein, the wafers, after heating, are cooled to about room temperature.